CLAIMS

1. A method for sterilizing and producing a fish-paste product by utilizing microbubbles comprising the steps of:

adding ozone gas-containing microbubbles generated in water to raw materials of a fish-paste product,

coating the interfaces of the ozone gas-containing microbubbles with tissues in raw materials of the fish-paste product thereby maintaining the longevity of the ozone gas-containing microbubbles, and

giving stimulation to a part of the ozone gas-containing microbubbles thereby rupturing coating shells of the ozone gas-containing microbubbles.

2. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 1.

3. A method according to claim 1, wherein the step of adding the ozone gas-containing microbubbles to raw materials of the fish-paste product comprises adding water containing the ozone gas-containing microbubbles.

4. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 3.

5. A method according to claim 1, wherein the step of adding ozone gas-containing microbubbles to raw materials of the fish-paste product comprises spray a mist of water containing the ozone gas-containing microbubbles.

6. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 5.

7. A method according to claim 1, wherein the tissues are protein and lipid contained in the fish-paste product.

8. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 7.

9. A method according to claim 1, wherein the stimulation comprises rubbing together raw materials of the fish-paste products at the time of pestling of the raw materials.

10. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 9.

11. A method according to claim 1, wherein the stimulation comprises high-frequency irradiation of raw materials of the

fish-paste product.

12. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 11.

13. A method according to claim 1, wherein the stimulation comprises microwave irradiation of raw materials of the fish-paste product.

14. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 13.

15. A method according to claim 1, wherein the stimulation comprises heating raw materials of the fish-paste product.

16. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 15.

17. A method according to claim 1, wherein in the step of processing and packaging the fish-paste product following the step of rupturing coating shells of the ozone gas-containing microbubbles, the packaged fish-paste product are subjected to the stimulation to rupture coating shells of the ozone

gas-containing microbubbles contained in the fish-paste products thereby sterilizing the fish-paste product.

18. A germ-free fish-paste product maintaining an antibacterial ability obtained by the sterilizing production method described in claim 17.